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Bi-1174

United States Department of Agriculture Bureau of Biological Survey

DIRECTIONS FOR HANDLING STOMACHS OF PREDATORY ANIMALS

Preserve all well-filled stomachs. Animals shot in the wild or captured with dogs are particularly valued, and their stomachs should always be saved. Stomachs of badgers, skunks, foxes, in facto of all animals killed in connection with the predatory-animal control operations are desired, but animals should not be killed solely for the purpose of this food habits study.

Use liquid-resisting tags furnished by the Biological Survey, and write complete information thereon with soft lead pencil.

The information to be placed on each tag includes:

2. Name of animal: 3. Sex: Young or adult: 4. Locality: 5. Date: 6. Method of capture: (shot, trapped, or poisoned) 7. Kind of bait used: (horse fat, beef fat, pork fat) 8. Kind of station used: (horse, cow, sheep) Be sure and give all of the above information for each stomach station.		1.	Name of collector:	
4. Locality:		2.	Name of animal:	
5. Date: 6. Method of capture: (shot, trapped, or poisoned) 7. Kind of bait used: (horse fat, beef fat, pork fat) 8. Kind of station used: (horse, cow, sheep)		3.	Sex: Young or adult:	
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(horse, cow, sheep) <u>Be sure and give all of the above information for each stomach s</u>		8.	Kind of station used:	
	<u>Be</u>	sure	(horse, cow, sheep) and give all of the above information for each stomach	saved.

In removing stomach from carcass, take care not to make large cuts in it; otherwise part of the stomach contents will be lost. The tag securely about stump of gullet. Preserve stomachs in formalin (add 10 to 12 parts of water to the commercial product), and make a few punctures or small slits in stomach wall to allow entrance of preserving fluid. Keep stomachs in preservative five days or as much longer as convenient.

Before shipping, remove the stomachs from the formalin and let them dry until no longer wet on surface. Then pack them in pieces of burlap or small boxes weighing four pounds or less and send under franked tag to Food Habits Research Laboratory, 311 Wilda Bldr., 1441 Welton Street, Denver, Colorado.

Very truly yours,

Stanley P. Young
In Charge
Predatory=Animal and Rodent Control.

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